



## A simple way to make your own Beeswax Food Wraps

Bees wax Food wraps are a great alternative to using plastics such as cling wrap and zip lock plastic bags.

### What you'll need:

Baking tray

Tongs

Spatula

Grater or vegetable peeler

(for these items is best to have dedicated equipment as once they have wax on them, it is hard to remove and not suitable for other food handling)

Bees wax

100% cotton fabric (washed) and cut to desired size

Coconut oil (optional)

Pastry brush (optional)

### Steps

1. Heat oven to 180°C
2. Grate bees wax
3. Place fabric flat on baking tray
4. Sprinkle grated wax on top
5. Place in oven for 2 minutes or until wax has melted
6. Remove tray from oven – use spatula to spread wax to corners of fabric if not already covered
7. Grab fabric at corners with tongs and air dry for a few seconds.
8. Place on a clean towel.

### Optional:

If you want to make the wraps a little more pliable, you can also add some coconut oil to the fabric.

Simply melt some coconut oil in the microwave and use the pastry brush to paint the oil over the fabric after step 6 above. Pop back into the oven for another minute until the fabric has soaked up the oil.

Check out this video for further tips - <https://youtu.be/FhFnwNkXE8?si=nbRaOa-R5RKCSQz5>

### Uses

- ~ wrapping sandwiches
- ~ covering leftover fruit or vegetables
- ~ wrapping cheeses
- ~ covering a bowl of leftover food
- ~ a container for teabags on the go
- ~ wrapping snacks or nuts
- ~ a wet washer

Do not use with citrus, raw meat or fish as the wraps cannot be washed in hot water.

When wrapping your item, place your hand on the sealing edge to give a bit of warmth so the wax will stick.

### Cleaning

Hand wash with cool or lukewarm water and a little bit of dishwashing liquid. You can use a sponge to wipe them down, then rinse off. Hang to air dry.

### Reviving your wrap

If your wrap has been getting a lot of use it may look a little crumpled. You can revive your wrap by placing in baking tray in an oven 160°C 30-60 seconds. You can also sprinkle some grated wax on top before placing in the oven.

Your food wraps should last approx. 12 months - depending on use. If no longer serving their function, simply place the wrap in the compost bin or worm farm.